



## **Turmeric scented shrimp and pineapple+lemongrass tomato reduction**

### **Ingredients:**

1 lb large shrimp  
½ tsp paprika  
½ tsp green onion, minced  
pinch salt and pepper  
½ tsp garlic, minced  
½ tsp turmeric  
1 tbsp olive oil

### **Method:**

Mix all ingredients except shrimp into a paste. Add shrimp into paste and refrigerate for half hour.

### **Ingredients:**

1 cup ketchup  
1 cup chopped fresh pineapple  
1 tsp lemongrass, minced  
½ tsp paprika  
¼ cup fresh lime juice  
½ cup sugar  
¼ tsp salt  
pinch of white pepper  
1 tbsp shallot, minced  
3 clove garlic, minced  
½ cup pineapple juice  
2 tbsp olive oil

### **Method:**

In medium heat, pour olive oil, lemongrass, shallot and garlic into a sauce pan. Stir constantly until fragrant. Add all other ingredients and slow simmer. Stir thoroughly for 20 minutes. Remove from heat.

Prepared by Chef Tuan from Asiatique Restaurant  
<http://www.asiatiquerestaurant.com>

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